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SPONGE 1884 RECORDED

A.D. 1884, 18*th* JUNE. N° 9145.

Improvements in the Manufacture of Bread.

PROVISIONAL SPECIFICATION.

I HENRY SHAW at the Office for Patents, 323 High Holborn, in the county of Middlesex, Baker, do hereby declare the nature of the said invention for "IMPROVEMENTS IN THE MANUFACTURE OF BREAD" to be as follows:—

The yeast water and a small part of the flour are all mixed together in a suitable machine where rapid motion and aëration and increased molecular and cellulor contact are imparted to the mixture. By this means a rapid fermentation is induced partly at the expense of the constituents of the flour and partly at the expense of the air admitted the rapidity of the fermentation being derived principally from the cellulor and molecular contact which is intimately induced by means of the mechanical agitation. No chemicals albumenoids (other than flour) nor any "rising" ingredients such as are used in cake making etc are here employed.

The mixture is then taken out of the machine and mixed with the flour and treated in the ordinary way.

Dated this 18th day of June 1884.

W. P. THOMPSON & BOULT.
Agents.

[Price 2d.]

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Improvements in the Manufacture of Bread.

COMPLETE SPECIFICATION.

I HENRY SHAW at the Office for Patents 323 High Holborn in the County of Middlesex, Baker do hereby declare the nature of the said invention for "IMPROVEMENTS IN THE MANUFACTURE OF BREAD" and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

The yeast water and a small part of the flour or equivalent yeast nourishment are all mixed together in a suitable machine where rapid motion and aëration and increased molecular and cellular contact are imparted to the mixture which remains in the machine long enough to start the fermentation, generally about ten minutes, but the length of time may vary, so I do not bind myself to a fixed length of time. By this means a rapid fermentation is induced partly at the expense of the constituents of the flour and partly at the expense of the air admitted, the rapidity of the fermentation being derived principally from the cellular and molecular contact which is intimately induced by means of the mechanical agitation. No "rising" ingredients such as are used in cake making etc are here employed.

The mixture is then taken out of the machine and mixed with the flour or other ingredient from which the bread is to be made and treated in the ordinary way.

Having now particularly described and ascertained the nature of the said invention and in what manner the same is to be performed I declare that what I claim is

In the manufacture of bread the method or process for inducing rapid fermentation which consists in mixing together the yeast water and a small portion of flour or equivalent yeast nourishment subjecting them to rapid motion and aëration and subsequently mixing with the bulk of the flour substantially as specified.

Dated this 24th day of February 1885.

HENRY SHAW.

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